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[Review: on the Role of Food and Food Culture for a Sustainable Landscape Heritage: a symposium at Stora Salen, Swedish National Heritage Board \(RAA\), Storgatan 41 Stockholm, Friday 22 May 2015.](#)  
*Landscape Research Extra* 2015, 74, 9-10.

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**Date deposited:**

29/09/2016



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**Review: A symposium on the Role of Food and Food Culture for a Sustainable Landscape Heritage**

Stora Salen, Swedish National Heritage Board (RAÄ), Storgatan 41 Stockholm, Friday 22<sup>nd</sup> May 2015

This event marked the culmination of a joint research project between the Department of Landscape Architecture, Planning and Management at the Swedish University of Agricultural Sciences (SLU), Alnarp and the School of Hospitality, Culinary Arts & Meal Science, Grythyttan, Örebro University. The project and the symposium was funded by the Swedish National Heritage Board (RAÄ). The event was free and open to the public. It attracted an enthusiastic audience. The morning session gave the research team of Professor Ingrid Sarlöv Herlin, Professor Richard Tellström and Professor Kenneth Olwig, the chance to report on the development of the project and the key findings. Richard Tellström's fascinating 'food safari' presentation discussed the importance for landscape of how 'food goes into your heart before it goes in your stomach'; of the exchange of soil values into wine taste and labels as a 'sou-venir' of the landscape, or a memory you can take home. As ever, Kenneth Olwig gave an entertaining and erudite take on the *'Culinary-landscape Heritage of the Festival Carnavalesque and the Religious Feast'*.

Invited researchers and practitioners involved in food and landscape issues then gave short presentations. Duncan MacKay, who is Principal Advisor, Green Space and Community Engagement with Natural England discussed the way people can be reconnected to landscapes through foraging and scrumping and an encouragement to 'nibble with nature'. He suggested that even in the most unlikely places – such as may be found within the urban fabric – people can gain food inspiration and can rediscover knowledge about wild food. However there is a 'cultural inaccessibility' to overcome in relation to the understanding of wild foods in our urban societies. Anneli Persson, who is the manager of the Culture Reserve at Åsens by, Småland (<http://www.asensby.com/welcome.html>) emphasised the importance of involving all the senses when considering food – particularly hearing and touching food as well as tasting it. She described the creativity of making food and the importance of 'food conversations' in the kitchen when considering where it comes from and our connections with food landscapes. Based on her studies with Sami people, Viveca Mellegård, an MSc Student at Stockholm Resilience Centre suggested that the memories within food traditions can be seen as the carrier of understandings about social and ecological resilience. Other presentations were by Professor Mauro Agnoletti, Martin Woestenburg and Dirk Gotzmann. These provided wide-ranging views and examples of research projects relating to food landscape restoration, management and development. Graham Fairclough reflected on the links between food heritage in the landscape and the European Landscape Convention. My own presentation discussed the possibility of identifying urban foodscapes as a way to understand people's relationships with food production and consumption within urban areas.

The proceedings were led by Ingrid Sarlöv Herlin who set the context for the consideration of food landscapes through the concept of a virtuous circle for the creation of sustainable landscapes related to food production and consumption where food is seen as a cultural celebration, not just human fuel. It was a shame that there was not more time for discussion during the presentations, but conversations continued into the evening over a very pleasant dinner. The day was most informative and enjoyable and it was clear that this subject has the potential for engaging a wide audience with landscape issues, particularly sense of place, cultural heritage considerations, and

raising awareness on the key concerns implied by the European Landscape Convention on the development of a relationship with a more sustainable landscape

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**May 2015**

**Speaker Information:**

<b>Ingrid Sarlöv Herlin</b> , Professor of Landscape Planning. Department of Landscape Architecture, Planning and management. SLU, Alnarp <i>Welcome and introduction</i>
<b>Ingrid Sarlöv Herlin</b> <i>Research Perspectives on Food Culture and Sustainable Landscapes</i>
<b>Richard Tellström</b> , Docent, School of Hospitality, Culinary Arts & Meal Science, Grythyttan, Örebro University <i>Eating landscapes, watching food cultures – Understanding man through food traces in the landscape</i>
<b>Kenneth Olwig</b> , Professor emeritus of Landscape Planning. Department of Landscape Architecture, Planning and management, SLU, Alnarp <i>The Culinary-landscape Heritage of the Festive Carnavalesque and the Religious Feast</i>
<b>Mauro Agnoletti</b> , Associate Professor at the Department of Agricultural, Food and Forestry Systems (GESAAF), University of Florence, Italy <i>Food and cultural landscape restoration in Italy</i>
<b>Maggie Roe</b> , Senior Lecturer in Landscape Architecture, Newcastle University, UK <i>Urban Foodscapes</i>
<b>Duncan Mackay</b> , Principal Advisor, Green Space and Community Engagement with Natural England, writer and foraging expert, England. <i>EAT WILD: connecting people to landscape through foraging and scrumping</i>
<b>Martin Woestenburg</b> , Landscape journalist and writer, the Netherlands <i>Cooking is landscaping: heathland management, the food movement and the role of chefs</i>
<b>Anneli Persson</b> , Manager, The Culture Reserve Åsens by, Småland <i>Cultural heritage, tradition and meals in practice.</i>
<b>Dirk Gotzmann</b> , Director. CIVILSCAPE. <i>How fish shaped landscape</i>
<b>Viveca Mellegård</b> Msc. Student, Stockholm Resilience Centre <i>Making craft and creativity visible as sources of social-ecological resilience</i>
<b>Graham Fairclough</b> , Researcher and advisor on heritage and landscape, Newcastle University, UK <i>A reflective summary from the perspective of heritage, sustainability and the European Landscape Convention</i>